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Edith Warner

Patty Templeton, NSRC Staff

Edith Warner, 1893-1951

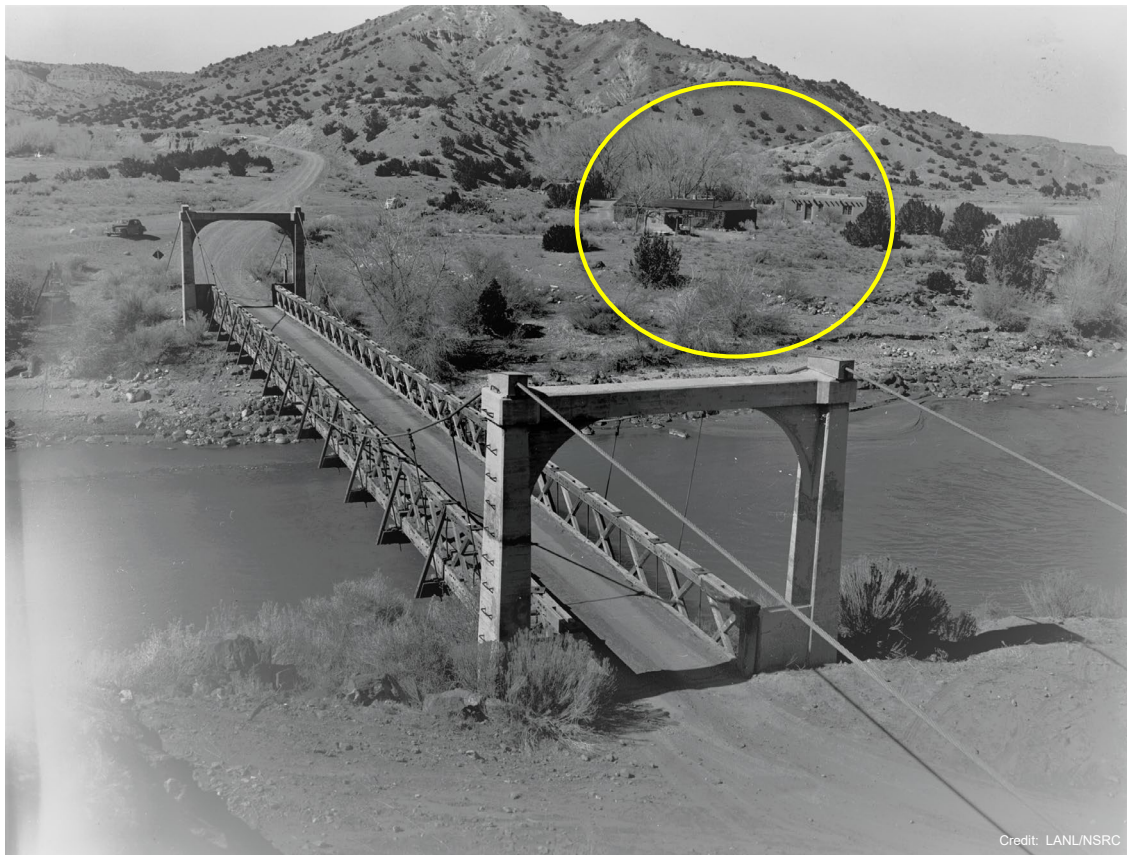


Otowi Crossing, circa 1940 →



Credit: Atomic Heritage Foundation

Edith Warner, circa 1930



Credit: LANL/NSRC

A Roadside Tea Room



“My ideas of how I might earn a living in a sparsely inhabited country had been numerous but not practical for an unmarried woman of thirty-five with no capital. Certainly those ideas had not included taking care of freight or selling gasoline and Coca-Cola in an ugly frame house at Otowi Bridge.”

– Edith Warner, *In the Shadow of Los Alamos*

“We had tea and chocolate cake and talk; it was my first unforgettable meeting.”

– J. Robert Oppenheimer in a letter to Peggy Pond Church about meeting Warner in 1937

Project Y's Secret Eatery



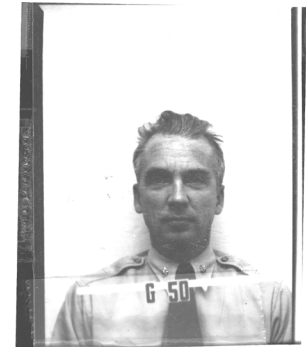
Credit: LANL/NSRC

“A popular place in which to entertain was Edith Warner’s Tea Room. This was only twelve miles away, beside the Rio Grande. Despite her isolation, and without benefit of gas or electricity, Miss Warner prepared delicious food in her unusual restaurant.”

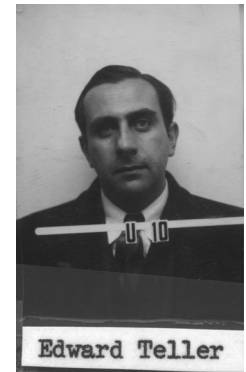
- Jean Bacher, *Standing by and Making Do*



Harold M. Agnew



Norris E. Bradbury



After WWII and Across the River

“The memory of Edith Warner, a noble personality, and of the enchanting environment in which she lived, will always be cherished by everyone who met her.”
- Niels Bohr in a letter to Warner’s sister after her death



EDITH WARNER'S CHOCOLATE CAKE

2 eggs, beaten
1 cup granulated sugar
2 $\frac{1}{3}$ cups flour, sifted three times
 $\frac{1}{2}$ teaspoon salt
2 teaspoon baking powder
1 teaspoon vanilla
 $\frac{1}{2}$ cup milk
1 $\frac{1}{2}$ ounces baker's chocolate
 $\frac{1}{4}$ tablespoons butter

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3 heaping tablespoons cocoa
1 $\frac{1}{2}$ cups powdered sugar
 $\frac{1}{2}$ teaspoon vanilla
2 tablespoons melted butter
About 2 tablespoons coffee or milk

Sift sugar and cocoa together.
Beat all ingredients until smooth.

Preheat oven to 250°F. Grease and flour a 9-inch by 5-inch loaf pan.
Mix eggs, sugar and flour. Mix in milk gradually. Mix in salt, vanilla and baking powder. Melt together baker's chocolate and butter. Beat all ingredients together until light.

Bake 1 hour total. First 15 minutes at 250°F. Next 15 minutes at 275°F.
Remainder of time at 300°F.

Notes:

The recipe is slightly altered for clarity and the measurements are standardized. Baking times and temperatures are approximated. (Edith Warner didn't list oven temperatures or times and used a wood stove.) Increase cake moistness by decreasing baking powder to 1 teaspoon and increasing milk 1 tablespoon. When available, Edith Warner added raspberries.

Credit: LANL/NSRC

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